

# Sweet & Savory Tastes



FROM EASTERN INDIANA

Midwest Living®

## Chocolate trail

Experience more than a box of chocolates along the sweet Wayne County Chocolate Trail. Stop at Richmond's Old National Road Welcome Center for your chocolate passport, then follow the self-guided driving tour for an assortment of delicious discoveries.

### Cake Bites

*Mix and match flavors to suit your tastes. For example, chipotle-spiced, chocolate cake with dipped in vanilla and sprinkled with chopped nuts.*

**PREP** 1 hour 45 minutes **BAKE** according to package directions **FREEZE** 1 hour

- 1 package 2-layer-size cake mix (choose any flavor mix, such as chocolate, white, lemon, orange or red velvet)
- 2 to 4 tablespoons liquid flavor addition (such as liqueur, strong coffee or juice) or 1 teaspoon extract (such as almond, rum or peppermint) (optional)
- 1 to 1½ teaspoons ground spice (choose from pumpkin pie spice, apple pie spice, chai spice, cinnamon or chipotle powder) (optional)
- 1 16-ounce can frosting (choose a flavor to go with the cake mix and flavorings, if used)
- 2 pounds vanilla- or chocolate-flavored candy coating, melted
- Candy topper (such as decorative sprinkles, coarse sugar, crushed peppermint or other hard candies, or finely chopped nuts) (optional)

**1.** Prepare the cake mix according to package directions. If you like, substitute a liquid flavor addition for part of the liquid used to make the mix, and stir in a spice. Use any suggested pan size and bake according to package directions. Cool in pan on wire rack.

**2.** Remove from pan and crumble into a very large mixing bowl. Add the can of frosting. Beat with an electric mixer until combined (mixture will be soft). Using a melon baller or small (1 tablespoon) cookie scoop, shape into 1-inch balls. Place balls on waxed paper-lined trays or baking pans; freeze at least 1 hour or until firm.

**3.** Working with a third of the balls at a time, using a fork or crafts (lollipop) stick, dip each ball into candy coating to cover completely. Place on waxed paper. Sprinkle with a candy topper, if you like. Let stand until set.

**Makes 70 cake candies.**

**To store:** Layer cake balls between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days, in the refrigerator for up to 1 week or freeze for up to 1 month.

## Chocolate Tart

**PREP** 40 minutes **BAKE** 12 minutes  
**CHILL** 3 hours

**⅔ cup all-purpose flour**  
**½ cup powdered sugar**  
**½ cup ground blanched almonds**  
**6 tablespoons butter, softened**  
**⅓ cup unsweetened cocoa powder**  
**1¼ cups whipping cream**  
**12 ounces bittersweet or semisweet chocolate, chopped**  
**¼ cup granulated sugar**  
**¼ cup strawberry jam**  
**Whipped Almond Mascarpone (recipe follows)**  
**Bittersweet or semisweet chocolate shavings (optional)**

1. In a large mixing bowl, combine flour, powdered sugar, ground almonds, butter and cocoa powder. Beat with an electric mixer until combined. Knead gently with hands until mixture comes together. Press dough onto the bottom and up the side of an ungreased 9- or 9½-inch fluted square or round tart pan that has a removable bottom or a 9-inch pie plate.
2. Bake in a 350° oven for 12 to 14 minutes or until crust is slightly puffed. Cool in pan on a wire rack.
3. In a medium saucepan, combine whipping cream, the 12 ounces chocolate, and the granulated sugar. Cook over medium heat just until chocolate is melted, stirring occasionally. Transfer to a medium bowl; whisk in strawberry jam. Cover and chill about 1 hour or until mixture is cooled and slightly thickened, stirring occasionally.
4. Beat cooled chocolate mixture about 30 seconds or just until the color lightens slightly. Pour into crust, spreading evenly. Cover and chill about 2 hours or until firm.
5. Prepare Whipped Almond Mascarpone. Using a small sharp knife, gently loosen edge of crust from side of pan. Remove

side of tart pan. Spread the whipped mascarpone over top of tart. If desired, sprinkle each serving with the chocolate shavings. **Makes 10 servings.**

### Whipped Almond Mascarpone:

In a medium mixing bowl, combine half of 8 oz. carton mascarpone cheese, ⅓ cup sugar, ⅓ cup whipping cream and ⅛ teaspoon almond extract. Beat with an electric mixer on medium speed until smooth. Beat on high speed until mixture is thick and holds firm peaks.

## No-Bake Almond Cherry Truffles

**START TO FINISH** 35 minutes

**2 cups finely crushed vanilla wafers (about 8 ounces)**  
**1 cup powdered sugar**  
**1 cup toasted almonds, finely chopped**  
**¼ cup chopped maraschino cherries**  
**¼ cup light-color corn syrup**  
**2 tablespoons almond liqueur**  
**2 tablespoons butter, melted**  
**12 ounces white baking chocolate, melted**  
**Small candies**

1. Line a cookie sheet with waxed paper; set aside. In a large bowl, combine vanilla wafers, powdered sugar, almonds, cherries, corn syrup, liqueur and melted butter. If mixture is sticky, cover and chill about 1 hour or until easy to handle.
2. Shape mixture into 1-inch balls. Dip balls in melted white chocolate; let excess drip back into pan. Place on the prepared cookie sheet. Decorate as desired with candies. Let stand until white chocolate is set. Store, covered, in the refrigerator. **Makes about 40 truffles.**



Chocolate Tart

## No-Bake Truffle Variations

**Pecan Shortbread Truffles:** In a large bowl, combine 2 cups finely crushed pecan shortbread cookies, 1 cup powdered sugar, 1 cup finely chopped toasted pecans, ¼ cup light-color corn syrup, 1 tablespoon finely shredded lemon peel, 2 tablespoons lemon juice and 2 tablespoons melted butter. Shape mixture into 1-inch balls. In a small bowl, pour 6 ounces melted white baking chocolate into 6 ounces melted semisweet chocolate; stir just enough to marble. Dip balls in the marbled melted chocolates and, if desired, decorate with candies. Let stand until set.

**Peanutty Truffles:** In a large bowl, combine 2 cups finely crushed peanut butter cookies, 1 cup powdered sugar, 1 cup finely chopped peanuts, ¼ cup

light-color corn syrup and 3 tablespoons peanut butter. Shape mixture into 1-inch balls. Dip balls in 12 ounces melted milk chocolate. Sprinkle with finely chopped peanuts. Let stand until set.

**Indulgent Chocolate Truffles:** In a large bowl, combine 2 cups finely crushed chocolate sandwich cookies with white filling, 1 cup powdered sugar, ⅓ cup miniature semisweet chocolate pieces, ¼ cup light-color corn syrup, 2 tablespoons creme de cacao (if desired) and 2 tablespoons melted butter. Shape mixture into 1-inch balls. Dip balls in 12 ounces melted chocolate. If desired, drizzle with melted white chocolate and decorate with candies. Let stand until set.

**Test Kitchen tip:** Use two forks to dip the balls into the melted chocolate.

## Black Forest Cakes

*With brandy-soaked cherries inside, this recipe is a mini and mod version of the classic Black Forest Torte.*

**PREP** 45 minutes **STAND** 30 minutes  
**BAKE** 20 minutes **COOL** 10 minutes

- ⅓ cup snipped dried cherries**
- 3 tablespoons cherry-flavored brandy (kirsch) or cherry juice**
- ⅔ cup all-purpose flour**
- ⅛ teaspoon baking powder**
- ⅛ teaspoon baking soda**
- ⅛ teaspoon salt**
- ¼ cup butter, softened**
- ¼ cup granulated sugar**
- ¼ cup packed brown sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- ¾ cup chocolate-flavored syrup**
- Truffle Frosting (recipe follows)**
- Powdered Sugar Icing (recipe follows) (optional)**
- Fresh Bing cherries with stems (optional)**

**1.** In a small bowl, combine dried cherries and brandy. Let stand for 30 minutes. Generously grease and flour six popover pans;\* set aside.

**2.** In another small bowl, stir together flour, baking powder, baking soda and salt; set aside. In a medium mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and brown sugar. Beat until combined. Add eggs and vanilla. Beat just until combined, scraping sides of bowl occasionally. Stir in chocolate-flavored syrup. Add flour mixture to chocolate mixture, stirring just until combined. Stir in brandy-soaked cherries and any liquid.

**3.** Spoon batter into prepared popover pans, filling each half full (a scant ½ cup each). Bake in a 350° oven for 20 to

25 minutes or until a toothpick inserted near the centers comes out clean (centers may dip slightly). Cool on a wire rack for 10 minutes. Remove from popover pans and cool completely on wire rack. If necessary, trim cake top edges so they are even with the sides.

**4.** Place one cake (smallest end up) on a large slotted spoon. Hold the spoon over the bowl of Truffle Frosting. Spoon frosting over the cake, letting it drip down the sides, until the cake is coated. Let cake stand on rack over waxed paper until frosting is set. Repeat with remaining cakes. If desired, place Powdered Sugar Icing in a resealable plastic bag. Snip off a tiny portion of one corner. Pipe small dots of icing on cake tops.

**5.** Place cakes on plates. If desired, garnish each one with a Bing cherry.

**Makes 6 servings.**

**Truffle Frosting:** In a medium heavy saucepan combine 1 cup whipping cream and 2 tablespoons light-color corn syrup. Cook and stir over medium-low heat just until mixture is simmering. Remove from heat. Stir in 1⅓ cups semisweet chocolate pieces and ¾ teaspoon vanilla; whisk until chocolate is melted. Transfer to a large bowl. Cover and chill about 20 minutes or until icing reaches a thick, pourable consistency, stirring occasionally.

**Powdered Sugar Icing:** In a small bowl, combine 1 cup sifted powdered sugar, 1 tablespoon milk and ¼ teaspoon vanilla. Stir in additional milk, 1 teaspoon at a time, until icing reaches piping consistency.

**Test Kitchen tips:** Nonstick cooking spray for baking really helps these cakes unmold easily. This product is designed to grease and flour baking pans in one step. Look for it with other nonstick cooking sprays in your grocery store.

**\*Note:** You can use six 6-ounce straight-sided ramekins instead of popover pans. Grease and flour the ramekins. Cut three 15x12-inch pieces of foil; cut each piece

in half lengthwise to make a 15x6-inch piece. Fold each into thirds lengthwise and place around top of a ramekin; secure with tape. Set aside. If you use ramekins, increase the baking time to about 30 minutes or until a toothpick inserted near the centers comes out clean.



PHOTOGRAPHS: (FROM LEFT) PETER KRUMHARDT, JOHN NOLTNER



## Tantalizing trails

Richmond offers many historical attractions, including an Underground Railroad stop at the Levi Coffin House and a Madonna of the Trail monument. Charming neighborhoods reflect the town's past, and the Historic Depot District (above) has fashionable shops and the Ghyslain Richmond Bistro with its showstopping desserts. Another Richmond treat: Two types of trails—one leading to chocolate and the other to antiques.

**SATISFY YOUR SWEET TOOTH** with a chocolate passport, part of the Wayne County Chocolate Trail, available at Richmond's Old National Road Welcome Center. Flash it at designated businesses for free gifts, ranging from gourmet chocolates to candles to wine.

**FIND YOUR NEXT TREASURE** on one of Indiana's famous Antique Alley Trails (maps available at the Richmond/Wayne County Convention and Tourism Bureau). Trail one features 900 dealers along 34 miles of the Old National Road to Knightstown. Trail two heads north to Portland. ■

# Downtown dining

Outstanding service and exceptional food star at Joseph Decuis, a destination restaurant in Roanoke. The gourmet cuisine emphasizes local ingredients: Nearby Heritage Farms raises its famed Wagyu beef.

## Wagyu Beef Carbonnade

*Wagyu is a Japanese-type beef prized as some of the world's best for its tender, richly marbled meat.*

**PREP** 35 minutes **COOK** 2 hours

- 1 3-pound American Wagyu chuck roast or boneless beef chuck arm pot roast, cut into 3-inch cubes**
- 1 tablespoon vegetable oil**
- 4 ounces pancetta (Italian bacon) or sliced bacon, chopped**
- 2 yellow onions, thinly sliced**
- ½ cup tomato paste (4 ounces)**
- 8 cloves garlic, minced**
- 2 12-ounce bottles good quality stout, porter or dark beer (or nonalcoholic beer)**
- 4 cups chicken broth**
- 2 bay leaves**
- Hot cooked and buttered noodles, spätzle, gnocchi, mashed potatoes or polenta**
- Kosher salt (optional)**

**1.** In a 4- to 6-quart Dutch oven, brown half of the beef cubes on all sides in hot oil over medium-high heat. (Make sure to get a good sear because this will add flavor to the finished dish.) Using a slotted spoon, remove beef from pan; set aside. Brown the remaining beef cubes; remove from pan. Reserve the pan drippings.

**2.** In the same pan, cook pancetta over medium heat just until it starts to brown. Remove and add to the beef, reserving pan drippings.

**3.** In the same pan, cook onions over medium heat for 6 to 8 minutes or until tender but not brown, stirring frequently. Add tomato paste and garlic. Cook and stir for 4 minutes. Add beer. Bring to a boil, stirring constantly. Add beef, pancetta, broth and bay leaves. Return the mixture to boiling; reduce heat. Simmer, partially covered, for 2 to 3 hours or until the beef is fork-tender and the sauce has thickened slightly.

**4.** To serve, remove bay leaves; discard. If you like, use a fork to break up beef cubes. Spoon beef mixture over hot cooked and buttered noodles. Salt to taste, if you like. **Makes 8 servings.**

**Note:** To reheat, simmer over low heat, adding water if necessary.



PHOTOGRAPHS: (FROM TOP) KRITSADA, KEVIN J. MIYAZAKI/REDUX

## Upscale farm-to-table

Charming Roanoke (population: 1,700) exemplifies small-town Indiana done right. The village, less than 20 miles southwest of Fort Wayne in the middle of Indiana farmland, represents simpler times with its two-block Main Street district and turn-of-the-century homes. Family-oriented community events include a patriotic Fourth of July concert, a popular fall festival, a farmers market and a Christmas in the Village celebration.

The Joseph Decuis (restaurant, farm, inn, emporium, culinary) attracts visitors from throughout the region and beyond for top-notch hospitality and gourmet farm-to-fork dining. The upscale restaurant uses local growers to ensure fresh, outstanding ingredients, from a picture-perfect roasted baby beets starter to the signature Wagyu beef to a decadent chocolate bourbon pecan cake. The less pricey but equally fine Emporium offers lunch, natural gourmet foods and wine tastings; ask about cooking lessons at the Culinarium. ■



# Easy as pie

In Winchester, legendary 60-year-old Wick's Pies offers factory tours April through October, and Mrs. Wick's Pies and Restaurant across the street satisfies visitors' appetites for pie and hearty meals year-round.

## Pumpkin Chess Pie

**PREP** 30 minutes **BAKE** 60 minutes

### Single-Crust Pie Shell (recipe follows)

**6 tablespoons butter, softened**

**1⅓ cups sugar**

**4 teaspoons cornmeal**

**1 cup canned pumpkin**

**⅓ cup half-and-half or light cream**

**2 eggs, lightly beaten**

**1 teaspoon vanilla**

**½ teaspoon salt**

**½ teaspoon ground cinnamon**

**¼ teaspoon ground nutmeg**

**¼ teaspoon ground ginger**

**¼ teaspoon ground cloves**

**1.** Prepare and roll out Single-Crust Pie Shell pastry. Line a 9-inch pie plate with pastry. Trim overhang to 1 inch all the way around. Tuck crust under and flute the edges. Do not prick pastry. Line pastry with a double thickness of foil; add pie weights, if you like. Bake at 400° for 15 minutes. Remove foil and pie weights. Reduce oven temperature to 350°.

**2.** In a medium mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and cornmeal. Beat until combined, scraping sides of the bowl occasionally. Add pumpkin, half-and-half, eggs, vanilla, salt, cinnamon, nutmeg, ginger and cloves. Beat just until combined.

**3.** Place the pastry-lined pie plate on an

oven rack. Carefully pour in pumpkin mixture. To prevent overbrowning, cover the edge of the pie with foil.

**4.** Bake in a 350° oven for 25 minutes. Remove foil. Bake for 20 to 25 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Cover and store in the refrigerator within 2 hours. **Makes 8 servings.**

**Single-Crust Pie Shell:** In a medium bowl, stir together 1¾ cups cake flour, ⅓ cup all-purpose flour and ¾ teaspoon salt. Using a pastry blender, cut in 6 tablespoons cold butter (cut into pieces) and 3 tablespoons shortening until pieces are pea-size. In a small bowl, stir together 4 tablespoons of cold water, 2 tablespoons lightly beaten egg (or 1 egg yolk) and 1 teaspoon lemon juice. Using a large fork, gently toss the flour mixture and egg mixture together. If there are any dry parts, add 1 tablespoon of cold water to moisten evenly (crumbs should be very large). Turn crumb mixture out onto a lightly floured surface. Using your fingers, gently form a ball. Using just a bit of flour, knead four to five times to form a ball; flatten into a disc 1 inch thick. If necessary, wrap the pastry in plastic wrap and chill in the refrigerator for 1 to 2 hours or until easy to handle.

On a lightly floured surface, roll pastry from center to edges into a 12-inch circle. To transfer pastry, wrap it around the rolling pin. Unroll pastry into a 9-inch pie plate, gently fitting into dish without stretching. **Makes 1 pie crust.**



PHOTOGRAPH: PETER KRUMHARDT

## Indiana Sugar Cream Pie

**PREP** 25 minutes **BAKE** 55 minutes

### Pastry for a Single-Crust Pie\* (recipe follows)

- 1 cup packed brown sugar**
- ⅓ cup all-purpose flour**
- 2 cups half-and-half or light cream**
- 1 teaspoon vanilla**
- 2 tablespoons butter, cut in small pieces**
- Ground nutmeg**

**1.** Prepare Pastry for a Single-Crust Pie. On a lightly floured surface, use hands to slightly flatten dough. Roll dough from center to edges into a 12-inch circle. Wrap pastry circle around rolling pin; unroll into a 9-inch pie plate. Ease pastry into pie plate without stretching it; trim to ½ inch beyond edge of plate. Fold under extra pastry even with edge of plate. Crimp edge as desired. Do not prick pastry.

**2.** In a small bowl, combine brown sugar and flour. In another small bowl, combine half-and-half and vanilla. Evenly spread brown sugar mixture in the bottom of the pastry-lined pie plate. Pour half-and-half mixture over brown sugar mixture. Evenly distribute butter pieces over top of pie. Lightly sprinkle with nutmeg.

**3.** To prevent overbrowning, cover edge of pie with foil. Bake in a 350° oven for 25 minutes. Remove foil. Bake about 30 to 35 minutes more or until top is lightly browned and pie is bubbly all over (pie will not appear set). Cool on a wire rack. Cover and chill within 2 hours. Pie will set in refrigerator. **Makes 10 servings.**

**Pastry for Single-Crust Pie:** In a medium bowl, stir together 1½ cups all-purpose flour and ½ teaspoon salt. Using a pastry blender, cut in ¼ cup shortening and ¼ cup butter, cut up, until pieces are pea-size. Sprinkle 1 tablespoon ice water

over part of the flour mixture; gently toss with a fork. Push moistened pastry to the side of the bowl. Repeat moistening flour mixture, using 1 tablespoon ice water at a time, until all of the flour mixture is moistened (¾ to ⅓ cup ice water total). Gather flour mixture into a ball, kneading gently until it holds together.

**\*Note:** To save time, use half of a 15-ounce package (one crust) refrigerated unbaked piecrust instead of the homemade pastry. Let stand according to package directions before easing into pie plate.



## Slice, shop, race

Winchester makes a quaint stop for history, shopping, racing—and pie.

The charming town square features an impressive courthouse and 1892 Soldiers and Sailors Monument.

**ANYWAY YOU SLICE IT,** Mrs. Wick's Restaurant and Pie Shop is a favorite, offering nearly three dozen different varieties of pie: fresh, frozen and ready-to-bake. The old-fashioned sugar cream—Indiana's official state pie—is the bestseller. At \$5.05 a whole pie, it's a bargain, too.

**WINCHESTER IS HOME** to several dozen artisans who produce everything from works of art to gourmet popcorn. Visit SilverTowne (above) for all things related to precious metals, from collectible coins to beautiful handmade jewelry.

**THE 5,000-SEAT** Winchester Speedway's half-mile asphalt track has been hosting events since the early 1900s, making it the second-oldest track in the country. You won't see Indy cars here, but fans gather throughout the summer season to camp and cheer on Midgets, ARCA, Sprints, Super Cars and other series. ■

PHOTOGRAPHS: (FROM LEFT) BLAINE MOATS, COURTESY OF RANDOLPH COUNTY CVB

# Main attractions

Whatever your pleasure, it's easy to fill a weekend with fun in Fort Wayne: Bag a colorful find at Vera Bradley; catch a ball game at Parkview Field; and taste divine chocolates on a tour at DeBrand Fine Chocolates.

## Ice Cream Cookie Cake

*We used Edy's Grand Ice Cream—any favorite flavor combo works—for this sweet treat.*

**PREP** 30 minutes **FREEZE** 7 to 24 hours

- 1 to 2 pints Edy's Grand Cherry Vanilla, Real Strawberry or Black Cherry ice cream**
- 2 cups coarsely crushed shortbread cookies, cinnamon shortbread cookies or fudge-striped shortbread cookies (about 30 1½-inch square cookies) or 6 to 7 ounces**
- ⅓ cup butter or margarine, melted and cooled slightly**
- ½ cup toffee pieces, shredded coconut, miniature semisweet chocolate pieces or slivered almonds, toasted**
- 1 pint Edy's Grand Pistachio, Peanut Butter Cup or French Vanilla ice cream, softened\***
- 1 pint Edy's Grand Chocolate or Chocolate Chip ice cream, softened\***
- Whipped cream (optional)**

- 1.** Working quickly, scoop Cherry Vanilla ice cream into 1½- to 2-inch balls. Place balls on a chilled, waxed paper-lined baking sheet; freeze. In a medium bowl, combine crushed cookies and butter. Stir in toffee pieces.
- 2.** Press half of the cookie mixture on the bottom of a 9-inch springform pan. Freeze for 10 minutes or until firm. Carefully spread softened pistachio ice cream evenly over cookie mixture. Freeze for 1 hour to set. Carefully spread softened chocolate ice cream evenly over pistachio ice cream.
- 3.** Place ice cream balls over the chocolate ice cream layer, leaving ½ to 1 inch at edges. Sprinkle with remaining cookie mixture. Cover and freeze at least 6 hours or overnight.
- 4.** To serve, spoon whipped cream into a decorating bag fitted with a large star tip (about ½-inch opening). Remove the sides of the pan. Cut into wedges. Serve immediately with whipped cream, if you like. Cover and store any remaining ice cream cake in the freezer.

**Makes 12 to 16 servings.**

**\*To soften ice cream:** Place ice cream in a chilled bowl. Use a wooden spoon to stir ice cream and press against sides of bowl until evenly softened and ice cream will spread easily.



PHOTOGRAPHS: (FROM TOP) ROBERT JACOBS, COURTESY OF VISIT FORT WAYNE

## Family-friendly finds

Fort Wayne's unique, reasonably priced attractions draw families, genealogy enthusiasts and Vera Bradley handbag fans. On a sweet note, businesses such as Edy's Grand Ice Cream and DeBrand Fine Chocolates call Fort Wayne home, producing a delectable variety of sweetness each year.

**SHOPPERS CONVERGE** upon popular Vera Bradley's annual outlet sale of colorful handbags, luggage and accessories every April.

**AMATEUR FAMILY TREE RESEARCHERS** find expert help and information at Allen County Public Library, one of the country's largest free public genealogical sources. Pour over printed material, including complete family histories, census records and military records dating to the Revolutionary War, plus genealogical databases not available online.

**VIBRANT SPACES WELCOME** at the Fort Wayne Museum of Art (*left*). At the Fort Wayne Children's Zoo, the uniquely designed African Journey habitat makes humans feel like they're the ones in glass cages while the animals roam free.

